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# Operating Instructions

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Built-In Electric Oven  
Model BH 88 D

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The AEG logo consists of the letters 'AEG' in a bold, white, sans-serif font, centered within a solid black rectangular background.

**AEG**

## Before continuing

**The Electricity Board's regulations concerning connection must be strictly adhered to. Your oven must be installed by a qualified electrician.**

Please read these instructions carefully before using your new appliance.

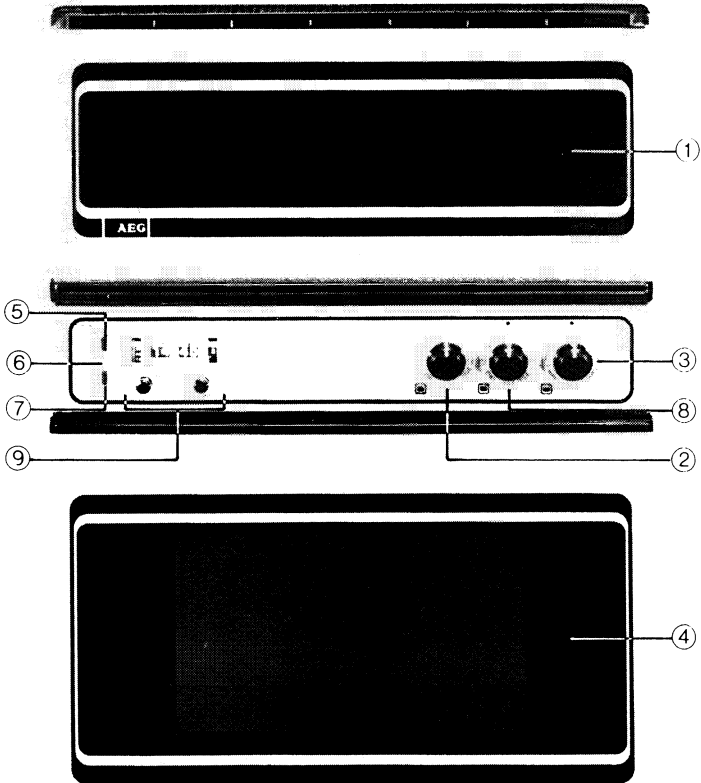
In this booklet you will find detailed notes on what you must do before using it for the first time and how you can roast, grill, cook, sterilise, bake, defrost and warm up, how to use the automatic timer, and how to clean the oven.

Important facts on installation can be found on page 27.

## Contents

|  | Page  |  | Page  |
|--|-------|--|-------|
| <b>Features</b>                              | 3     | <b>Using the automatic timer</b>       | 20-21 |
| <b>Before using for the first time</b>       | 4     | ■ To set the minute minder             | 20    |
| <b>The ovens</b>                             |       | ■ To set the clock                     | 20    |
| ■ Special information on the Ventitherm oven | 5     | ■ Automatic Stop                       | 21    |
| ■ Features, runner positions                 | 6     | ■ Automatic Start and Stop             | 21    |
| ■ To switch on and off                       | 7     | <b>Cleaning and maintenance</b>        | 22-24 |
| ■ Roasting, casseroles, "hot air grilling"   | 8-11  | <b>Optional extras</b>                 | 25-26 |
| ■ Grilling                                   | 12-15 | <b>Important facts on installation</b> | 27    |
| ■ Baking                                     | 16-17 | What to do if...                       | 28    |
| ■ Sterilising (preserving)                   | 18    |  |       |
| ■ How to defrost in the Ventitherm oven      | 19    |  |       |

- ① Conventional top oven with thermostat and variable grill, plus removable lift-up door.
- ② Temperature control for the upper oven.
- ③ Control knob for the variable grill element in the upper oven.
- ④ Fan oven with thermostat, oven light and grill element socket.
- ⑤ Red thermostat light for the upper oven.
- ⑥ The yellow mains light which operates when the main or secondary oven is switched on.
- ⑦ Red thermostat light for the main oven.
- ⑧ Temperature control for the lower Ventitherm oven.
- ⑨ Clock with automatic STOP and START/STOP cooking system, and a minute minder.



**Warning:** When operating cooking appliances their surfaces become hot - so please take care!

Keep young children away from cookers, as a precaution.

**Oven coating** The vitreous enamel in your oven is very durable. However, vitreous enamel is adversely affected by fruit acids (rhubarb, lemon etc) and tea which will discolour and dull the enamel. The performance

of the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.

**To switch on the oven**

The insulation of your oven incorporates a bonding agent which must be burnt off before using the oven for the first time. Proceed as follows:

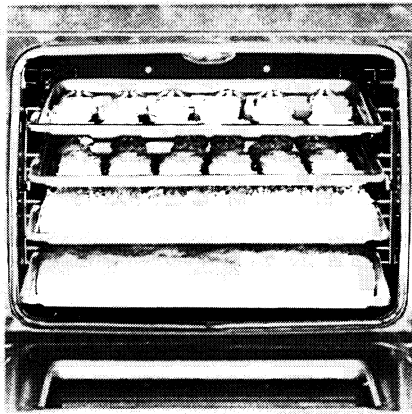
1. Remove the oven accessories (2 aluminium baking sheets, 2 vitreous enamelled pans, 2 wire shelves) and clean them in hot water and washing up liquid.

2. Switch on the ovens (see page 7 for instructions), select 250 °C and leave the ovens on for about 30 minutes. During this time there will be an unpleasant odour which is unavoidable. When the ovens have cooled down, wipe them with a soapy damp cloth.

**How to open the door of the upper oven**



Pull the door forward by the handle and push it up.



Circulating hot air cooks the food from all sides.

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**Circulating hot air instead of the two heating elements in conventional electric ovens**

The Ventitherm is a fan oven which cooks with circulating hot air. Contrary to a conventional electric oven which has two heating elements either in the sides or in the roof and base, the Ventitherm has one heating element encircling a fan behind the back plate of the oven. This fan draws air to the element where it is heated up. The hot air

is then ducted into the oven from either side of the back plate embracing the entire interior circulating continuously. This means virtually uniform heat throughout which allows you to utilise the oven space to its maximum capacity not only for cooking complete meals but also for batch baking.

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**Lower temperatures – the Ventitherm cooks at 20-40 °C lower**

The rapid heat transfer in a Ventitherm oven offers a further advantage in as much that most of the time

you can cook with lower temperatures (up to 40 °C lower) saving electricity and reducing spitting during roasting.

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**High temperatures in a few minutes**

As hot air is available almost as soon as you switch on the oven, pre-heating is usually unnecessary. With some foods, such as yeast doughs, pastries or souffles, better results can be achieved if the oven

is preheated. A 5 minute pre-heating time for the Ventitherm oven is sufficient, whereas a conventional oven would require a warm-up period of 15-20 minutes.

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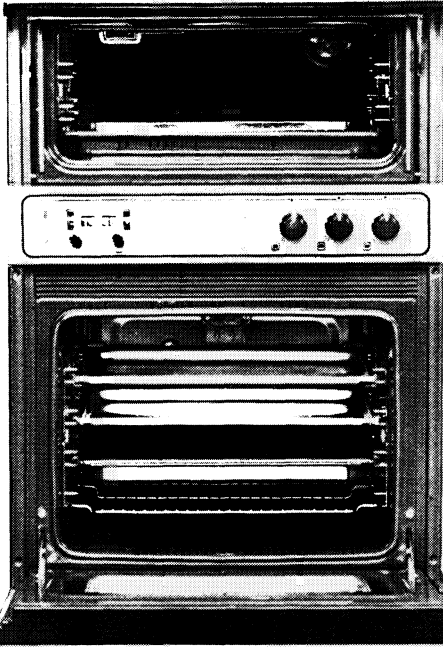
**The Ventitherm oven cooks on 4 shelves simultaneously**

With this very advanced system you can cook food on several shelf positions at the same time. Even foods which are as different as fish and cakes can be cooked together without any transfer of smell or taste from one to the other.

If only one shelf position is used the 1st or 2nd runner from the bottom is recommended.

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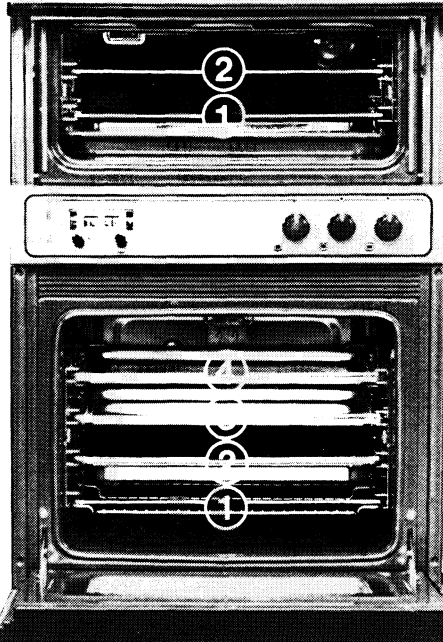
## Equipment

**Conventional secondary oven**

- plug-in grill element
- reversible wire shelf
- grill pan
- grill pan handle

**Ventitherm Oven**

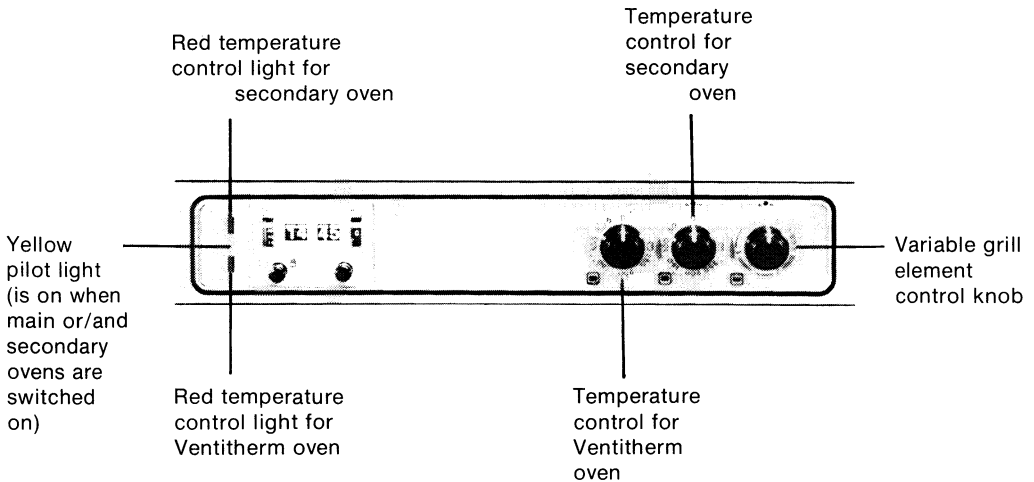
- 2 aluminium baking sheets
- 1 meat pan
- 1 wire shelf
- grill element socket
- see pages 25/26 for optional extras

**Shelf positions**

The **secondary oven** has two shelf positions ① and ②, whereas the **Ventitherm oven** offers four shelf positions ①, ②, ③ and ④ for the baking sheets, the meat pan and the shelf.

**Plug-in grill element**

The grill element in the secondary oven can be removed when the oven is used for cooking, or when the oven needs cleaning.



Both ovens can be operated together or independently from each other.

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## Switching on

Turn the oven controls clockwise until the required temperature or the grill symbol is displayed against the marker. The control lights will come on. The yellow mains light is on when the appliance

is in operation. The red thermostat lights stay on while the ovens are heating up and go out once the set temperatures have been reached; i.e., they cycle on and off during operation.

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## Switching off

Turn the oven controls anti-clockwise to "0" (as illustrated). The control lights will go out.

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## Cooling system

The oven is equipped with an advanced cooling system to keep temperatures on oven housing units to a minimum. A short while after the oven has been switched on the ventilator

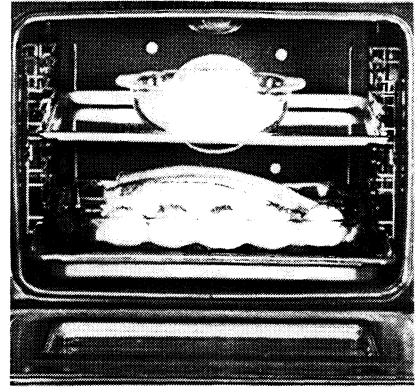
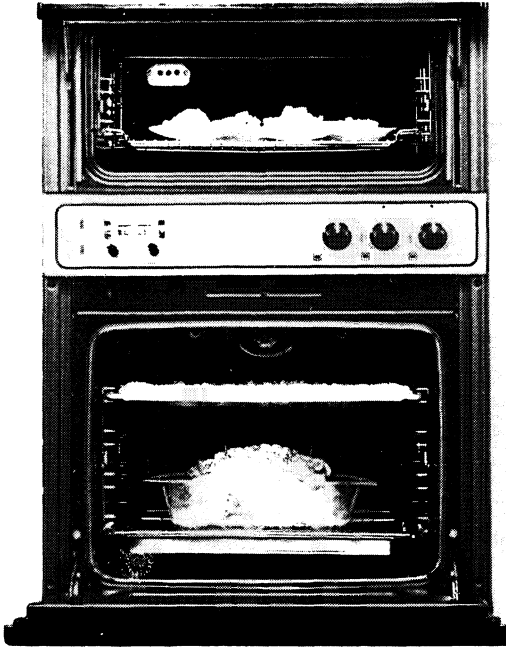
of the cooling system switches on and remains in operation during cooking and for some time afterwards. It will switch off automatically.

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8      **Roasting, Casseroles, "Hot Air Grilling"**  
**in the Ventitherm**

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**Containers**

■ **Roasting**

Meat, poultry and game may be open roasted depending on the size, either in the meat pan or in a smaller roasting dish. Alternatively the joint may be cooked in a covered roasting dish or covered with aluminium foil.

■ **"Hot air grilling"**

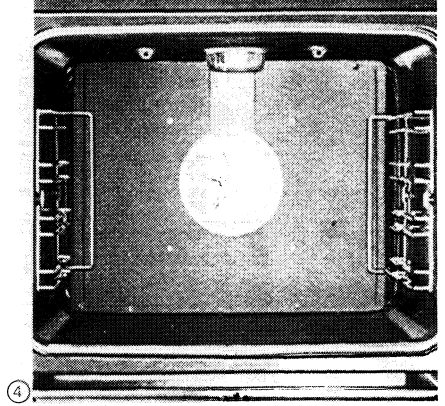
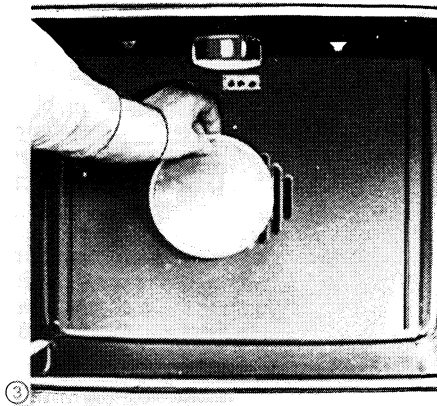
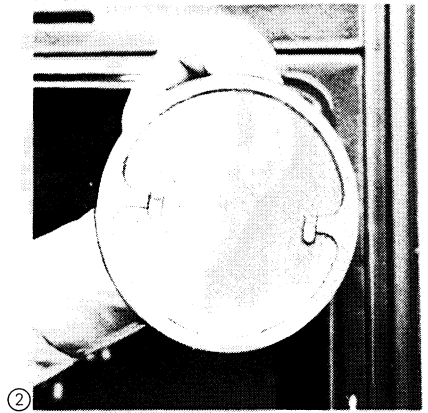
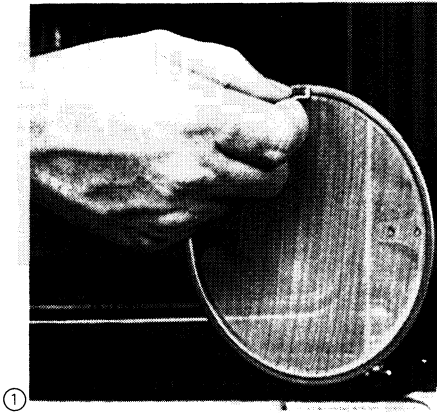
Place toasties, steaks, chops, sausages etc. either on the baking sheets or on the wire shelf in the meat pan.

■ **Casseroles**

Stews and casseroles are cooked in covered ovenproof containers. Containers may be placed on the baking sheet or on the wire shelf in the meat pan.

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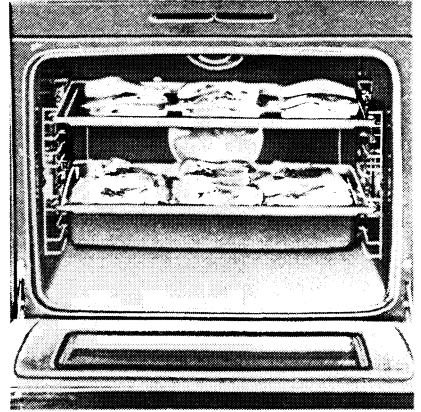
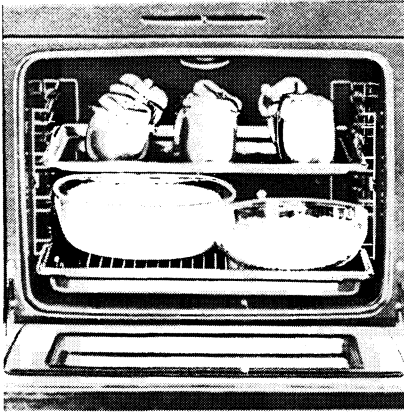


**Insert  
fat  
filter**

When open roasting or "hot air grilling" the fat filter has to be clipped over the fan opening to minimise soiling on the fan.

To insert the filter proceed as follows:

Hold the fat filter by the small handle ① and insert the 2 Clips ② into the openings ③ from above. Make sure that the fat filter covers the opening completely ④.



#### ■ Ventitherm Oven

Consult the AEG recipe book for details concerning cooking temperatures, times and shelf positions.

#### ■ Secondary Oven

Contrary to the (main) Ventitherm oven, the upper oven is a conventional one and requires pre-heating. Shelf positions, temperatures and cooking times are different – see chart on page 11.

#### Switching on

Turn oven control to required temperature.

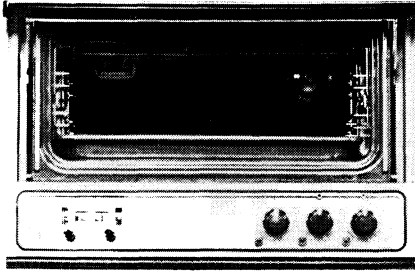
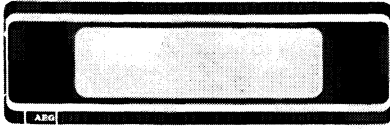
If you need to preheat the oven, wait until the red control light goes out for the first time. Then place the food in the oven and close the oven door.

#### Switching off

Return the oven control to the "0" position.

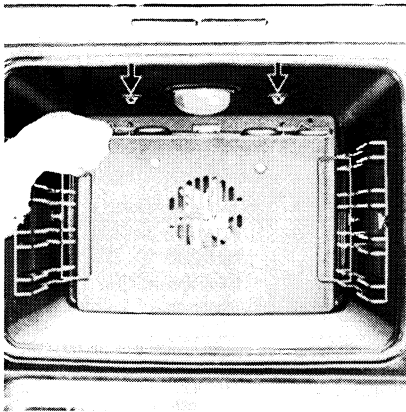
If you want to connect one of the ovens to the automatic timer, please see page 21 for instructions.

| Type of dish   | Roasting time                           | Temperature                     | Runner position                       |
|--|---|---------------------------------|---------------------------------------|
| Beef   | 25-30 mins per lb<br>plus 25-30 minutes | 200-210 °C                      | 1st runner from<br>bottom             |
| Lamb   | 30 mins per lb<br>plus 30 minutes       | 190-210 °C                      | 1st runner from<br>bottom             |
| Pork   | 30-35 mins per lb<br>plus 30 minutes    | 190-210 °C                      | 1st runner from<br>bottom             |
| Veal   | 30 mins per lb<br>plus 30 minutes       | 190-210 °C                      | 1st runner from<br>bottom             |
| Chicken  | 20-25 mins per lb<br>plus 20-25 minutes | 190-210 °C                      | 1st runner from<br>bottom             |
| Duck   | 20-25 mins per lb<br>plus 20-25 minutes | 210-225 °C                      | 1st runner from<br>bottom             |
| Goose  | 30 mins per lb<br>plus 30 minutes       | 200-210 °C<br>10 mins on 250 °C | 1st runner from<br>bottom             |
| Turkey   | 25 mins per lb<br>plus 25 minutes       | 180-200 °C<br>10 mins at 250 °C | 1st runner from<br>bottom             |
| Baked<br>Fish fillet   | 35-45 mins                              | 180-200 °C                      | 1st runner from<br>bottom             |
| Stuffed<br>Peppers   | 35-45 mins                              | 210-225 °C                      | 1st runner from<br>bottom             |
| Soufflé  | 45-60 mins                              | 200-225 °C                      | 1st runner from<br>bottom             |
| <b>Browning</b><br>Cheese,<br>vegetables,<br>meat, fish,<br>dishes | 10-15 mins                              | 275 °C                          | pre-heat<br>2nd runner from<br>bottom |



### Secondary oven

The variable grill element for the secondary oven is fitted at the factory.



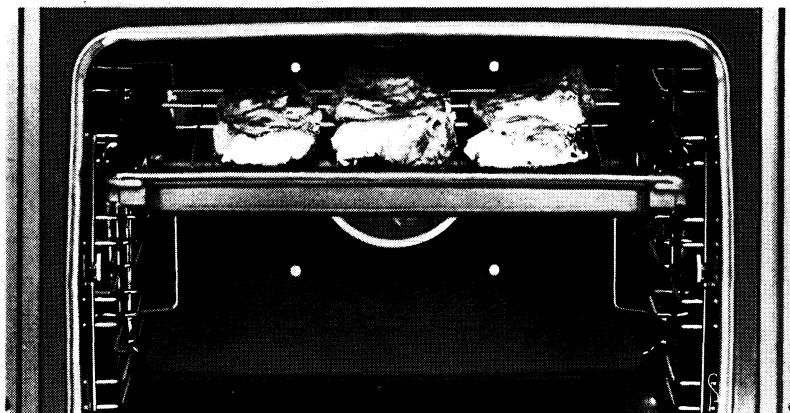
### Ventitherm oven

At the rear of the main oven a grill element socket is provided, for which an optional grill element is available from the AEG Spare Parts Department. (See page 25).

(Always give the 9-digit E No. and the model name of your oven when ordering).

To fit the grill element proceed as follows:

1. Plug in the grill element by placing the 3 pins into the corresponding holes of the socket. Push the element into place until the
2. 2 brackets locate into the holders on either side of the oven light. Make sure that the grill element is completely pushed in and is firmly in position.



**Place fat filter in position**


It is most important that you place the fat filter in position before grilling.

**Preparation of food**

For grilling on the wire shelf the meat slices should be of equal thickness to ensure even browning. Brush the meat or fish with a little oil as required.

**To switch on and pre-heating**



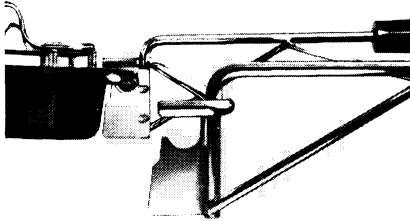
Pre-heat the grill for approx. 3 minutes. To switch on turn the oven switch to the grill symbol .

**Placing the food under the grill**

Place the food on the reversible wire shelf in the meat pan and position in the oven on the required runner.

**Close the oven door**

Contrary to grilling in the secondary oven, the door of the Ventitherm oven is **closed** during grilling.




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**Preparation of food**

For grilling on the wire shelf the meat slices should be of equal thickness to ensure even browning. Brush the meat or fish with a little oil as required.

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**To switch on and pre-heating**

Pre-heat the grill for approx. 3 minutes. To switch on turn the oven switch to the grill symbol  and select the highest setting on the variable grill control. The setting can be altered as required.

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**Placing the food under the grill**

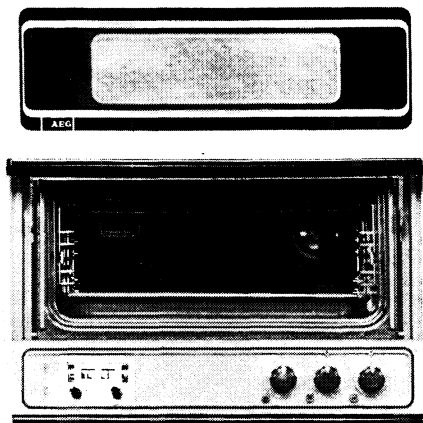
Place the food on the reversible wire shelf in the meat pan and position it in the oven on the required runner.

Engage grill pan handle at one end of pan as illustrated above and slide it along.

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Leave the door open during grilling.

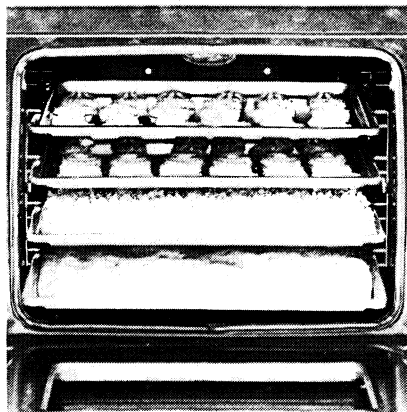
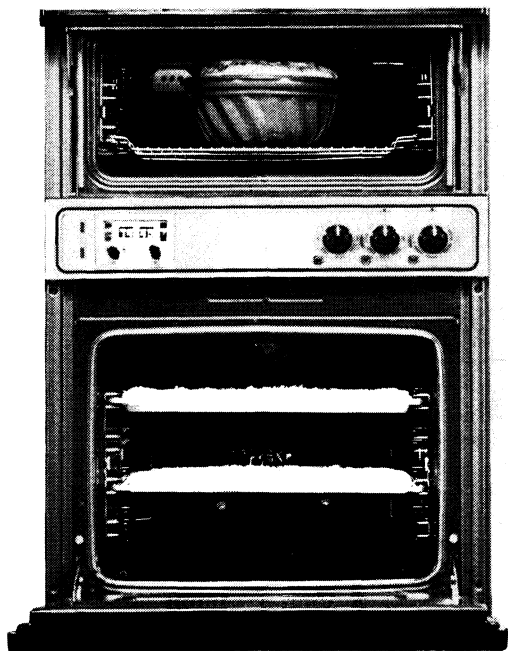
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| Type of Food                        | Runner<br>(from bottom) | Grilling period<br>in minutes |
|-------------------------------------|-------------------------|-------------------------------|
| Veal Cutlets                        | 2nd                     | 12-15 mins                    |
| Fillet of Beef                      | 2nd                     | 12-15 mins                    |
| Pork fillet                         | 2nd                     | 12-15 mins                    |
| Rump Steak                          | 2nd                     | 12-15 mins                    |
| Lamb Chops                          | 2nd                     | 12-15 mins                    |
| Liver                               | 2nd                     | 6- 7 mins                     |
| Beefburgers                         | 2nd                     | 12-15 mins                    |
| Kebabs                              | 2nd                     | 10-15 mins                    |
| Sausages                            | 2nd                     | 14-18 mins                    |
| Half chicken *)<br>(approx. 600 gm) | 2nd                     | 30 minutes                    |
| Toasted open<br>sandwich            | 2nd                     | 3- 5 mins                     |
| Grilled egg dishes                  | 2nd                     | 4- 6 mins                     |
| Toast                               | 2nd                     | 3- 5 mins                     |
| Fish fillets                        | 2nd                     | 8-10 mins                     |

The grilling period indicated in the table should only be regarded as a rough guide since the food for grilling always varies somewhat in thickness and quality.

\*) Grill inside for 15-20 minutes first, then outside.



#### ■ Ventitherm Oven

Consult the AEG recipe book for cooking times, temperatures and shelf positions. When baking cakes with moist fillings or toppings such as fruit, use only two sheets at a time as steam will develop if more are cooked. Always ensure that enough space is left between the sheets to enable the dough to rise.

#### ■ Secondary Oven

This oven is a conventional one and requires pre-heating. See page 17 for shelf positions, temperatures and cooking times. Do not use the aluminium baking sheets in the secondary oven.

#### Remove the fat filter

Remember to bake without the fat filter in place. This must be

removed, otherwise the baking time will be longer.

#### Switching on

Turn the oven switch to the required temperature. If pre-heating, place the cakes in the oven when the

red control light has gone out for the first time indicating that the set temperature has been reached.

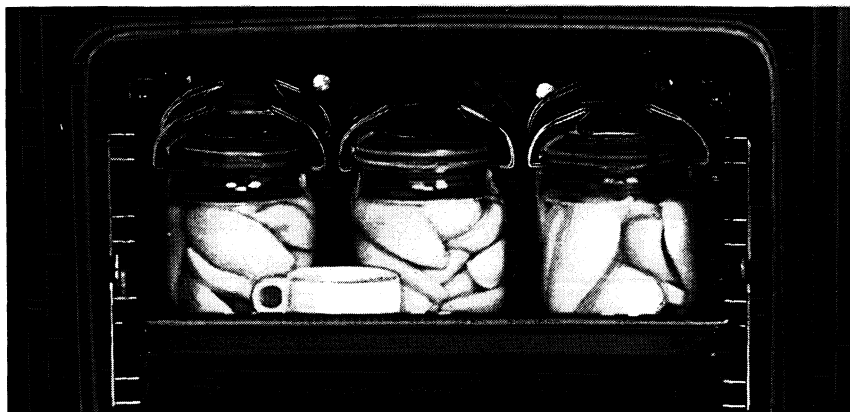
#### Switching off

Return the oven switch to "0".

**Residual heat can be used for up to 5 minutes after switching the oven off.**



| <b>Cakes</b>         | <b>Runner<br/>(from bottom)</b> | <b>Temperature</b> | <b>Cooking time<br/>approx.</b>        |
|----------------------|---------------------------------|--------------------|--|
| Madeira              | 1st                             | 175 °C             | 60-70                                  |
| Sand Cake            | 1st                             | 160 °C             | 70-80                                  |
| Sponge               | 1st                             | 180 °C             | 25-35                                  |
| Victoria Sandwich    | 1st                             | 190 °C             | 20-25                                  |
| Dundee Cake          | 1st                             | 150 °C             | 2 <sup>1</sup> / <sub>2</sub> -3 hours |
| Christmas<br>Cake    | 1st                             | 140 °C             | 4-5 hours                              |
| White Bread          | 1st                             | 225 °C             | 45-50                                  |
| Wholemeal<br>Bread   | 1st                             | 250 °C             | 30-40                                  |
| Pies                 | 1st                             | 200-225 °C         | 35-40                                  |
| Buns                 | 1st                             | 220 °C             | 20-25                                  |
| Scones               | 1st                             | 225 °C             | 15-25                                  |
| Biscuits             | 1st                             | 200 °C             | 10-15                                  |
| Choux Pastry         | 1st                             | 210 °C             | 20-25                                  |
| Puff Pastry          | 1st                             | 225 °C             | 20-25                                  |
| Shortcrust<br>Pastry | 1st                             | 225 °C             | 20-25                                  |
| Meringues            | 1st                             | 100 °C             | 2-3 hours                              |


**General points**

Use only standard jars with rubber seals and glass or metal lids suitable for bottling. Do not use jars with

bayonet clips or tins. For best results, hygienic handling and good quality fresh foods are essential.

**Positioning of jars**

Slide the meat pan onto the 2nd runner position and place jars, leaving a space between each, onto it.

Up to six 1-1/2 litre jars can be placed in the meat pan. 1 1/2 litre jars require a preserving time which is approximately 20-30 minutes longer than for 1 litre jars until bubble formation.

All jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly attached to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven. Close the oven door and select a temperature of 160 °C.

**Preserving fruit**

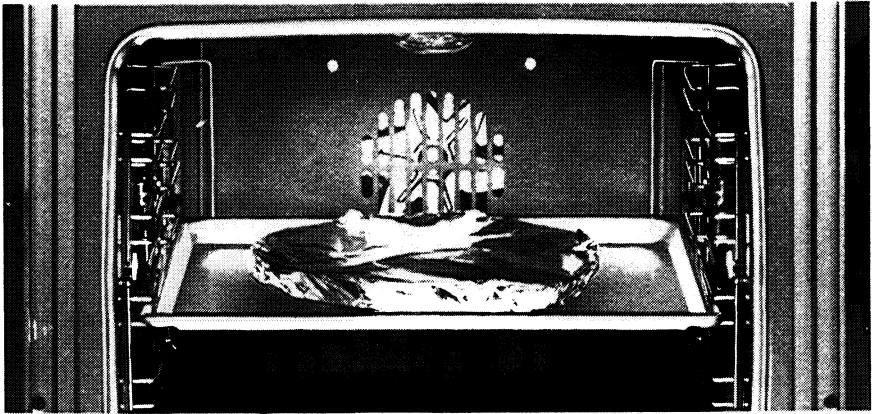
Watch the contents of the jars until bubbles form in the first jar. Switch off the oven and leave the

jars standing in the closed oven using the residual heat for approximately 30 minutes.

**Preserving vegetables**

Watch the contents of the jars until bubbles form in the first jar. Turn the oven switch to 100 °C and continue preserving for approximately 60 - 90 minutes. Switch

off the oven and leave the jars standing in the closed oven using the residual heat for approximately 30 minutes.



In the Ventitherm oven frozen food can be defrosted much faster than in conventional ovens.

**Suitable Containers**

Ready prepared meals in shallow aluminium dishes can be defrosted particularly fast, since aluminium is a good heat conductor. Therefore, when freezing cooked meat or vegetables,

use aluminium dishes which are as shallow as possible. Heat-proof containers with lids are most suitable for defrosting uncooked frozen meat and fruit.

**Runner position**

Generally use the 2nd runner position. You may use the meat pan, with

or without the wire shelf, or the baking sheets as a shelf.

**Temperature and time**

**Temperature**

Ready prepared meals are defrosted and re-heated at 200 °C; partly cooked food is defrosted at a temperature of 170 to 200 °C and then cooked at that temperature.

**Time**

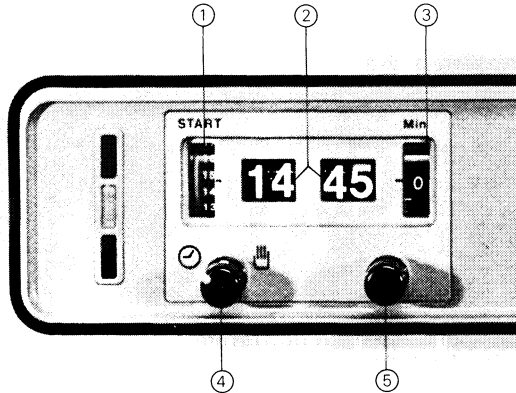
The defrosting time depends on the type and quantity of the frozen food as well as on the temperature selected.

**Switching on**

Turn the oven switch to the required temperature.

**Switching off**

Return the oven switch to "0".



The clock on your cooker shows you the correct time of day.

#### Setting the clock


To set the clock, e.g. when using the cooker for the first time or after a power cut, proceed as follows:

1. Pull out knob ⑤: the digits will rotate in a speeded up fashion.

2. When the correct time appears push in button ⑤.

#### Setting the minute minder

The clock incorporates a minute minder with a buzzer to remind you that a selected cooking time has elapsed. The minute minder is set as follows:

1. Set the change-over button ④ to .


2. Press button ⑤ until the minute dial ③ shows the required time

against the marker. The buzzer will sound at the end of the pre-set cooking time. It will switch off automatically after several minutes.


You can switch this off manually by pressing button ⑤ until "0" of the dial appears against the marker.

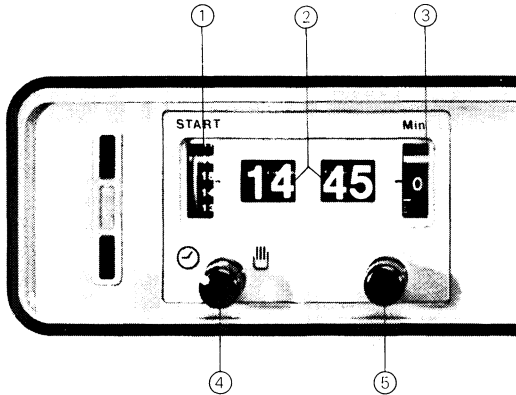
#### Important note

After time controlled cooking always re-set the timer to manual.

If the green line on the starting dial ① is not visible, turn the change-over button ④ to  and press until the starting dial ① stops. It will then show the same time as the


adjacent digital clock ②. A green line appears on the starting dial when the change-over button is released.

Return the change-over switch ④ to , and set the control knob(s) ⑤ to "0".





Automatic STOP and START/STOP facilities are a feature of this appliance which can be used for the two automatic cooking areas and the oven either individually or together at the same time. At the end of the cooking time you will hear a buzzer which switches off automatically after a few minutes.

#### Important note


After completion of the time controlled cooking please return the change-over switch ④ to , and set the control knob(s) to "0".

#### Setting the automatic STOP

1. If the green line on the starting dial ① is not visible, turn the change-over button ④ to  and press until the starting dial ① stops. It will then show the same time as the adjacent digital clock ②. A green line appears on the starting dial when the change-over button is released.


2. Leave the change-over button ④ on .
3. Press button ⑤ until the minute dial ③ shows the required cooking time against the marker.
4. Switch on the cooking area(s) or the oven.

#### Setting the automatic START/STOP

- The automatic START/STOP facility enables the automatic cooking area(s) and the oven to switch on and off automatically within a 24 hour period.
1. Turn the change-over button ④ to the .
  2. Press button ⑤ until the minute dial ③ shows the required cooking time against the marker.
  3. Deduct the cooking time from the required end, this gives

you the starting time for the automatic START/STOP.

4. Press change-over button ④ until the starting dial ① shows the required starting time against the marker.
5. Switch on the cooking area(s) or the oven.

After completion of the time controlled cooking please return the change-over switch ④ to , and set the control knob(s) to "0".

Before cleaning switch off the oven and allow it to cool down. For best results the oven should be cleaned after each use as food deposits will not dry or bake on if the oven is used again.


Never use an abrasive such as wire wool, or scouring powder. The following can be used depending on the degree of soilage:

1. A damp cloth and mild detergent

2. Cream cleaners such as "Jif" and a cloth or nylon scourer such as "Scotchbrite"

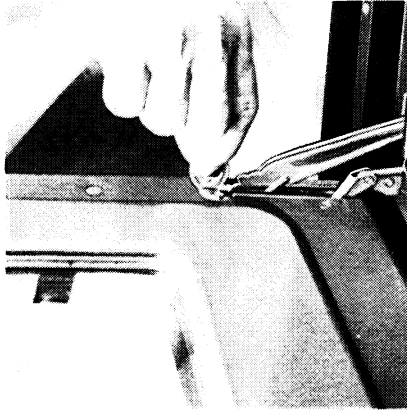
3. Oven cleaners such as "Ovenpad" or "Kleenoff". If sprays are used take care not to spray the fan or the element. Do follow the manufacturer's instructions on the cleaning materials you use carefully. For the cleaning of painted surfaces and glass and catalytic liners use mild detergents only.

### Oven interior light

During cleaning, the interior of the lower oven can be illuminated. To switch on the oven light turn the oven switch to the first stop position marked with a bulb symbol .

With the switch in this position the oven will not heat up. After cleaning, return the oven switch to "0".

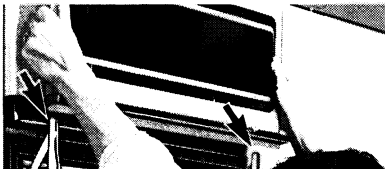
### Removal of the Ventitherm oven door



For thorough cleaning the oven door should be removed. Proceed as follows:

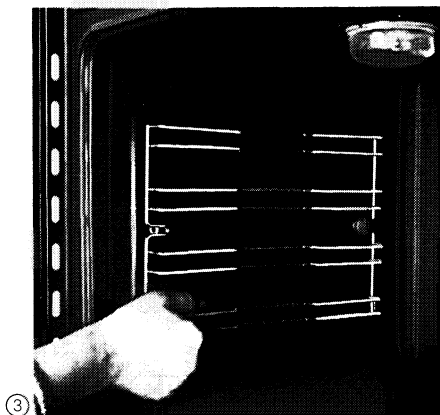
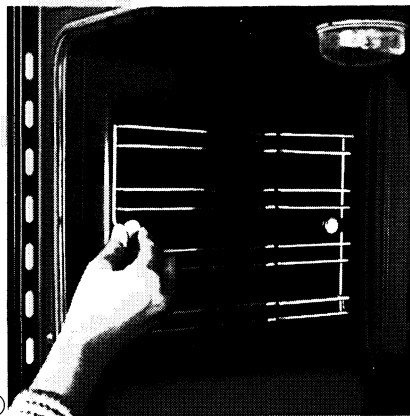
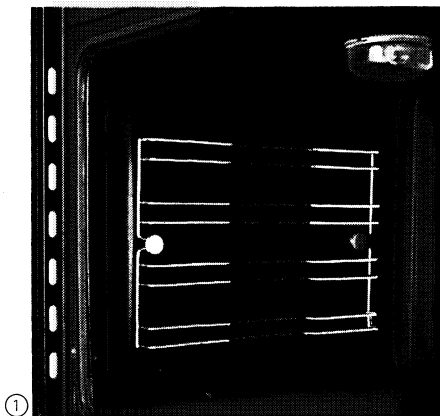
1. Open the door and unlock safety catches on both sides of the door. Using a coin, as illustrated above give the locks holding the catches a quarter turn (90 degrees) in clockwise direction.
2. Close the door approximately halfway to the stop position.
3. Press the door slightly forward and lift off.
4. **To replace the door**, reverse this sequence. Remember to lock the safety catches by returning them to their original position (quarter turn anti-clockwise).

### Removing the door of the secondary oven



Open the door and lift it off vertically.. **To replace the door** slot it on to the door hinges - see arrows in the illustration.

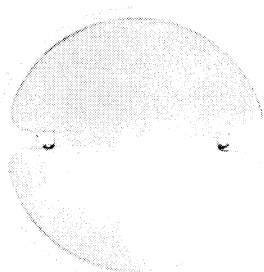
## Removing the shelf supports



- ① Remove oven accessories
- ② Loosen both nuts at the rear on the left and right of the oven.
- ③ Unscrew both nuts at the front on the left and right of the oven.
- ④ Remove the shelf supports.

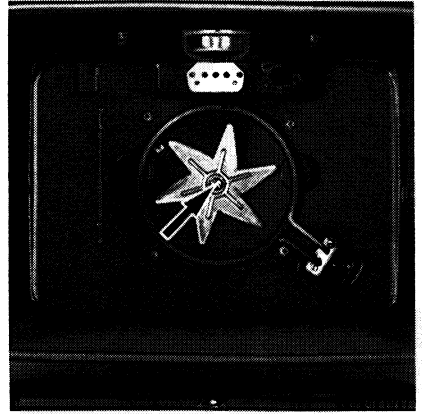
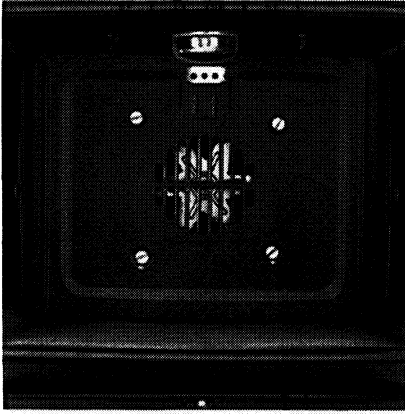
Re-assemble in reverse order.

## Fat filter



The fat filter should be cleaned as regularly as the oven. Hold the filter by the handle and lift it upwards. Boil the fat filter in hot water with some automatic washing powder added or wash it in the dishwasher.

See page 9 for details on how to insert the fat filter.



**To remove the rear panel (partition panel) of the oven**

The rear panel of the oven can be removed for cleaning. Proceed as follows:

1. Unscrew the four nuts (see illustration)
2. Clean the panel as in the case of all enamelled surfaces.
3. Re-assemble in reverse order.

**When replacing the rear panel make sure that it is correctly placed.**

**To Remove the fan**

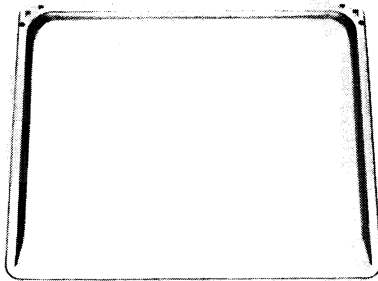
Having removed the rear panel you will gain access to the fan (see above illustration on the right) which is held on the motor shaft by a nut (left-hand thread). Loosen this nut by turning it clockwise

and remove the fan. This may be cleaned manually or in a dishwasher. Replace the fan and remember to fasten the nut by turning it anti-clockwise.

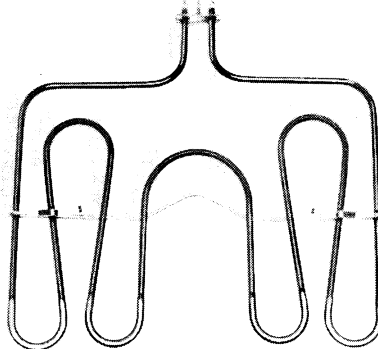


up to 2  
baking  
sheets

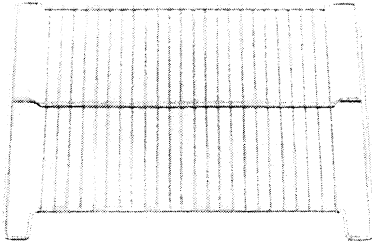
E no.  
611 899 359



Grill  
element for  
Ventitherm oven  
IG 9, 2600 W  
E no.  
611 899 383  
240 V.

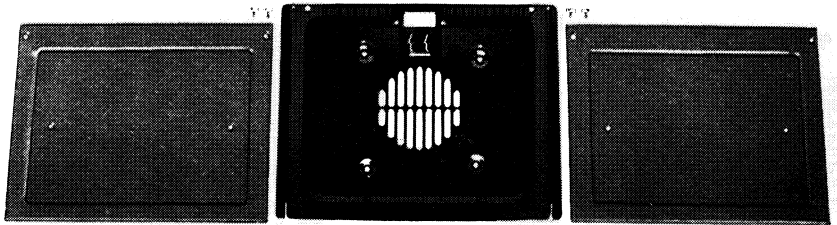


**Additional reversible shelf**  
**E no.**  
**611 899 360**



**Catalytic panels**  
**(1 set consisting of 2 side panel and 1 rear panel)**

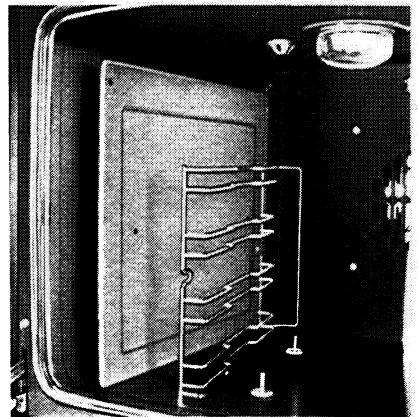
**E no.**  
**611 899 347**

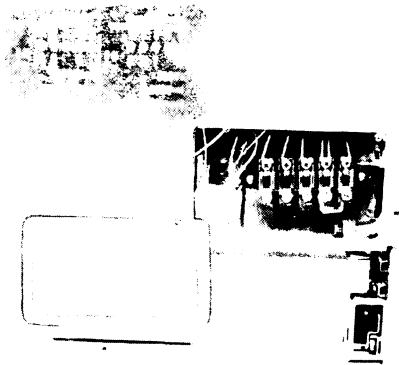


Additional catalytic liners are available for the sides and the rear of the oven and are fastened, as illustrated, with the catalytic coating facing the oven interior.

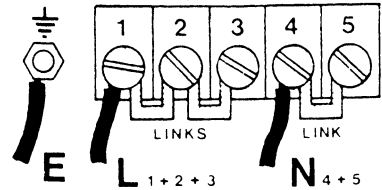
These liners help to keep the oven cleaner as they clean themselves to a great extent during normal roasting and baking. As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250 °C for 1 or 2 hours per week. Before carrying out such a heat cycle remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on.

For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.





This appliance complies with the requirements laid out in the ECC Directive 76/889.



## MAINS CONNECTIONS

**See also installation instructions for Build-in ovens!**

### Electrical connection of the oven

This is a job for a qualified and approved electrician. The appliance is rated for 240 volts single phase AC and must be permanently connected.

All instructions given by the Electricity Board must be followed carefully when connecting the oven to the mains supply.

### Installation

Make sure that the plastic laminate or the furniture veneer are processed with a heat-resistant glue (heat-resistant up to 150 °C). Unsuitable plastic laminate or glue which

is not heat-resistant may cause deformation of the plastic laminate, or loosening, in particular from the corner trims of the furniture units.

The oven must be installed in such a way that it can be easily disconnected before servicing, e.g. by removing the fuses or by operating the automatic cut-out. Sufficient cable should be left to enable the appliance to be removed from the housing unit whilst still connected to the mains supply.

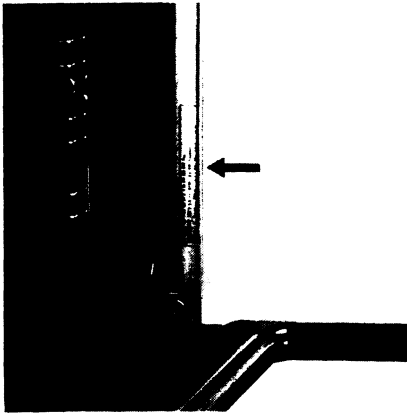
After installation there must be no access to live parts.

The connection chart is illustrated on the back panel of the appliance.

1. Loosen screws and turn lid of terminal box sideways as illustrated.
2. Pass cable through the grommet in the back panel and the cable clamp.
3. Connect the wires to the terminals in accordance with the diagram. Ensure that links are correctly

positioned between terminals (5 way terminal block). The length of the earth conductor must be adequate to ensure that in case of the cable clamp breaking the earth wire is subject to mechanical strain only after the live wires.

4. Tighten the cable clamp screw.
5. The length of the mains cable should be adequate to enable the appliance to be placed on a service repair table or on a kitchen table prior to installation (approx. 1.5 metres or 5 ft.).
6. Turn lid of terminal box back to position and re-tighten screws.
7. When pushing the oven into the cut-out of the furniture housing make sure that the mains cable is neither kinked nor trapped under the appliance.




|                    |
|--------------------|
| Model              |
| E no.              |
| Serial no. (F no.) |

...the control lights do not work?


Check whether the operating sequence has been fully carried out.

Check whether the fuses in the fuse box are in good working order.


Check that the oven is on manual  cooking and that the start time is the same as on the clock (see pages 20 and 21).

...the oven interior light has failed?

Change the bulb (40 watt, heat resistant to 300 °C). Disconnect the fuses in the fuse box. Release the cover for the oven light from the oven roof by turning it anti-clock-

wise. Remove the faulty bulb and replace it with a new one. Check that the oven is set for manual cooking with  and the start time is the same as on the clock.

...the oven does not work?

Check that the oven is set for manual cooking  after time controlled

cooking and that the start time is the same as on the clock.

### Important

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period. Therefore, follow the instructions and recommendations in this booklet carefully.

Should you be unable to locate the cause of a problem in spite

of the above check-list please contact your AEG Service Department, quoting the following details:

- Model
- E no.
- Serial no (F no.)

You will find these details on the rating plate of your oven, and to avoid inconvenience we recommend you transfer them to the space provided above.